Sage BISTRO

DINNER MENU

STARTERS

Honey roast parsnip and apple soup	9.00
Chestnut gnocchi with girolle mushroom and Old Winchester	10.00
Smoked haddock, radichio and apple salad, poached egg	10.50
Seared sea bass with crown prince squash and hazelnut butter	12.00
Chicken livers on toast with sauerkraut and mustard dressing	10.00

MAINS

Roasted heritage carrots, carrot top pesto, spiced crispy lentils	19.00
Red onion tarte tatin with, broccoli, cream cheese and walnut	19.00
Roast red gurnard, brussel sprouts, almond and preserved lemon	24.00
Pan fried plaice with caper brown butter and new potatoes	23.00
Grilled rose veal entrecote, girolle, pancetta and mashed potato	32.00
Wild roe deer en croute with celeriac, chestnut and cranberry	24.00
Half roast pheasant with apple, black pudding and parsnip puree	23.00

SIDES

Watercress, hazelnut and Old Winchester salad			5.00
Buttered greens	New potatoes	Lyonnaise potatoes	each

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens

Sage BISTRO

DESSERTS

Sticky toffee pudding with vanilla ice cream		9.00
Creme caramel with blood orange		9.00
Hot chocolate pot with pouring cream		10.00
Affogato - Vanilla ice cream, double espresso, shortbread		8.50
Selection of homemade ice cream and sorbet		3.00
Selection of 4 regional cheeses, biscuits		15.00

-Hardy's, *pasteurised sheep's milk, hard, Manchego style*
-Old Winchester, pasteurised cows milk, hard, Gouda-style
-Isle of white soft, pasteurised cows milk, Brie style
-Cranborne blue, pasteurised cow's milk, firm blue

AFTER DINNER DRINKS

Espresso Martini		11.50
Liqueur Coffee Irish, French, Baileys, Caribbean, calypso(+3.00)		8.00
Taylor's Special Ruby	125ml	8.75
Taylor's Chip Dry White	125ml	9.50
Carmes de Rieussec Sauternes Apricot, honey and citrus peel with a vibrant acidity and elegant finish	75ml	6.00
Baileys	50ml	4.50

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